

February 2024

HammerBarn

FREE
MINI MAGAZINE

IT'S a PIZZa PaRTY!

Enjoy outdoor
eating this
February

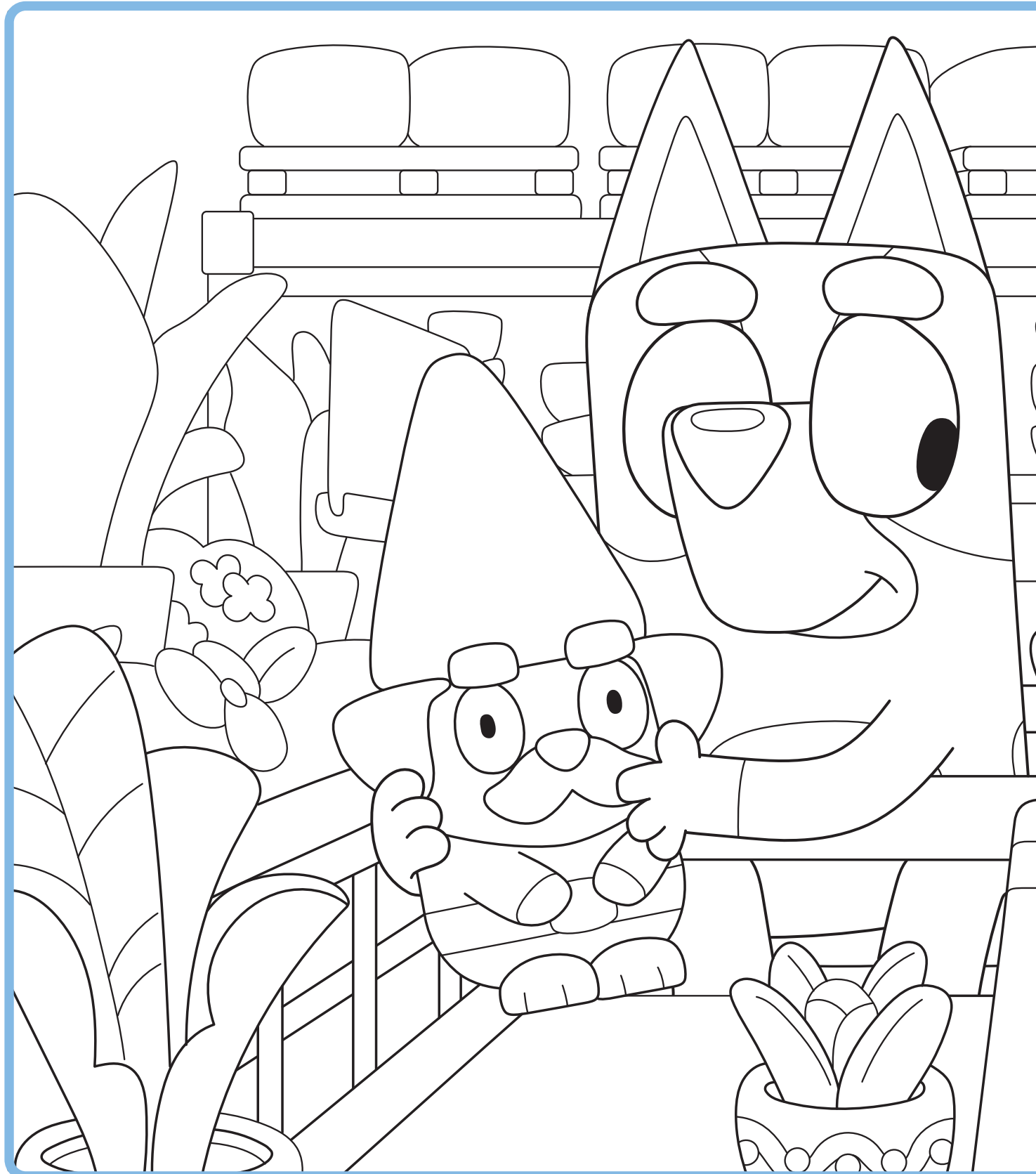


Hey kiddos! Can you circle all the critters hiding
around the Heeler house? There are 7 to find!



TEAM MEMBER
OF THE
MONTH!

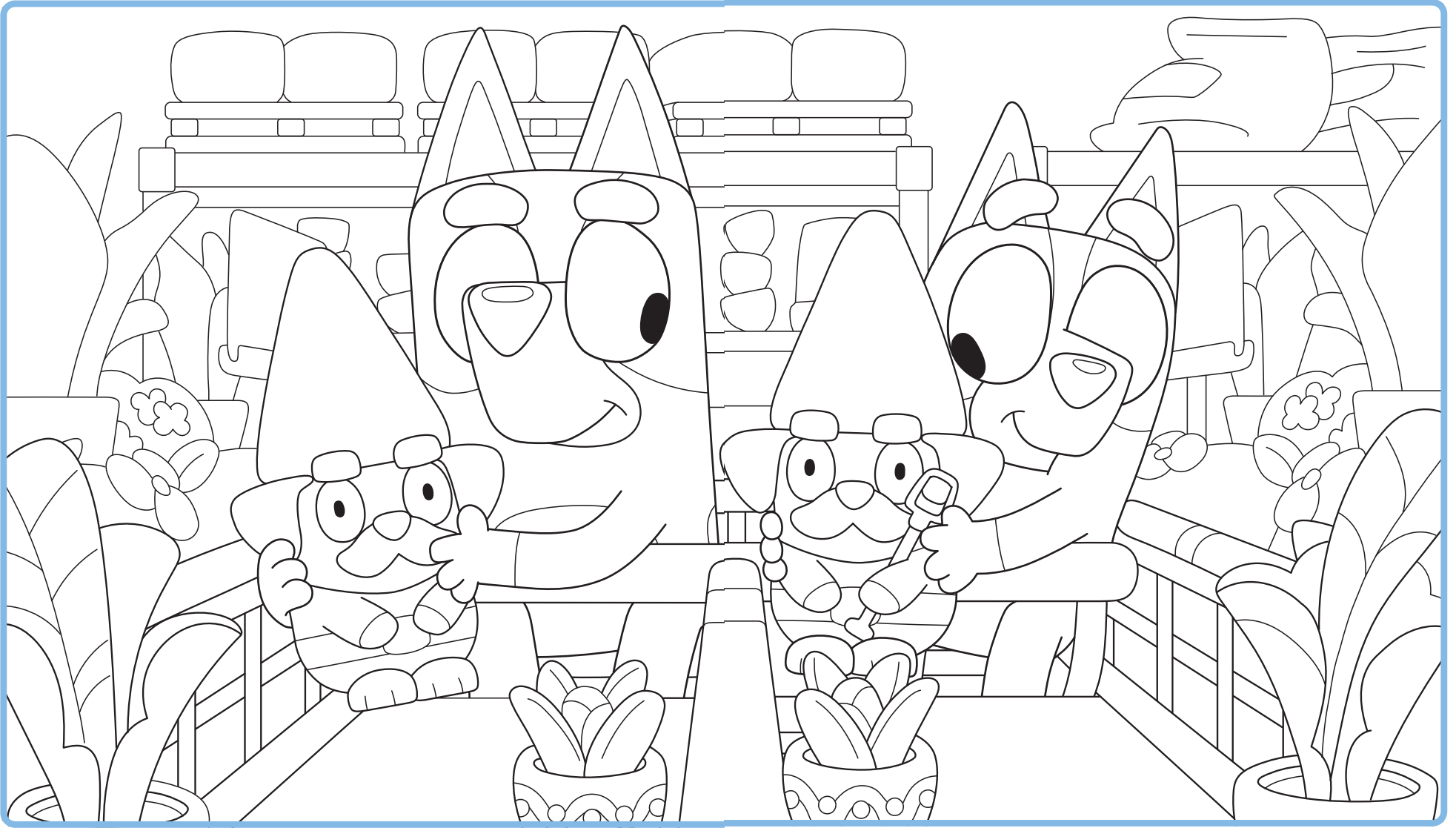
COLOUR IN BLUEY, BINGO,



GERALD & HECUBA!



COLOUR IN BLUEY, BINGO, GERALD & HECUBA!



IT'S a PIZZA PARTY!

Summer isn't over yet, so make the most of the warm weather and enjoy a pizza outside!

Bandit thinks pizza will taste better in a new pizza oven from Hammerbarn – just like the one Lucky's Dad owns.

But you can make the best ham and pineapple pizza ever in your regular kitchen oven!



Ham & Pineapple Pizza

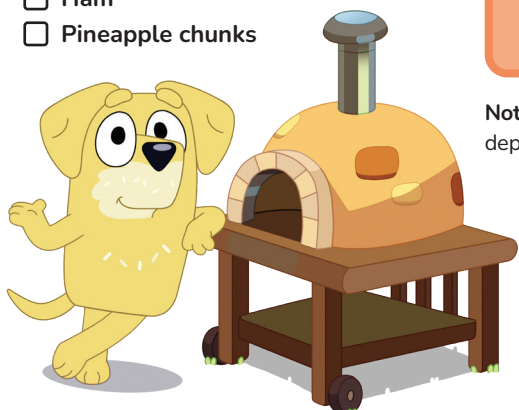
YOU WILL NEED:

- ☐ 1 pizza oven or regular oven
- ☐ 1 pizza tray
- ☐ 1 spoon
- ☐ 1 pizza cutter (ask a grown-up for help with cutting!)
- ☐ Plates for serving



INGREDIENTS:

- ☐ Pizza sauce
- ☐ 1 pizza base
- ☐ Grated cheese
- ☐ Ham
- ☐ Pineapple chunks



METHOD:

Don't forget to wash your hands before you cook, and always ask a grown-up to help you in the kitchen!



Step 1

Put a big spoonful of pizza sauce in the middle of your pizza base. Use the back of your spoon to spread the sauce out evenly, all the way to the edge of your pizza.

Step 3

Rip up your ham into small pieces (ask a grown-up how small!!) and spread the ham and pineapple chunks out on top of the pizza.

Step 2

Take a handful of grated cheese and sprinkle it all over the pizza sauce. If you didn't get enough the first time, you can add more!

Step 4

Ask a grown-up to cook the pizza in your oven or pizza oven, and when it's ready tuck in!

Careful – pizza is hot straight out of the oven!

Note to grown-ups: Cook your pizza to packet instructions depending on your choice of base.

**We hope you enjoy your pizza!
And don't worry if it looks a bit
bodgy... it's just got character.**

BON APPETIT!

